

IMPORTANT FOR FUTURE REFERENCE

Please complete this information and retain this manual for the life of the equipment:

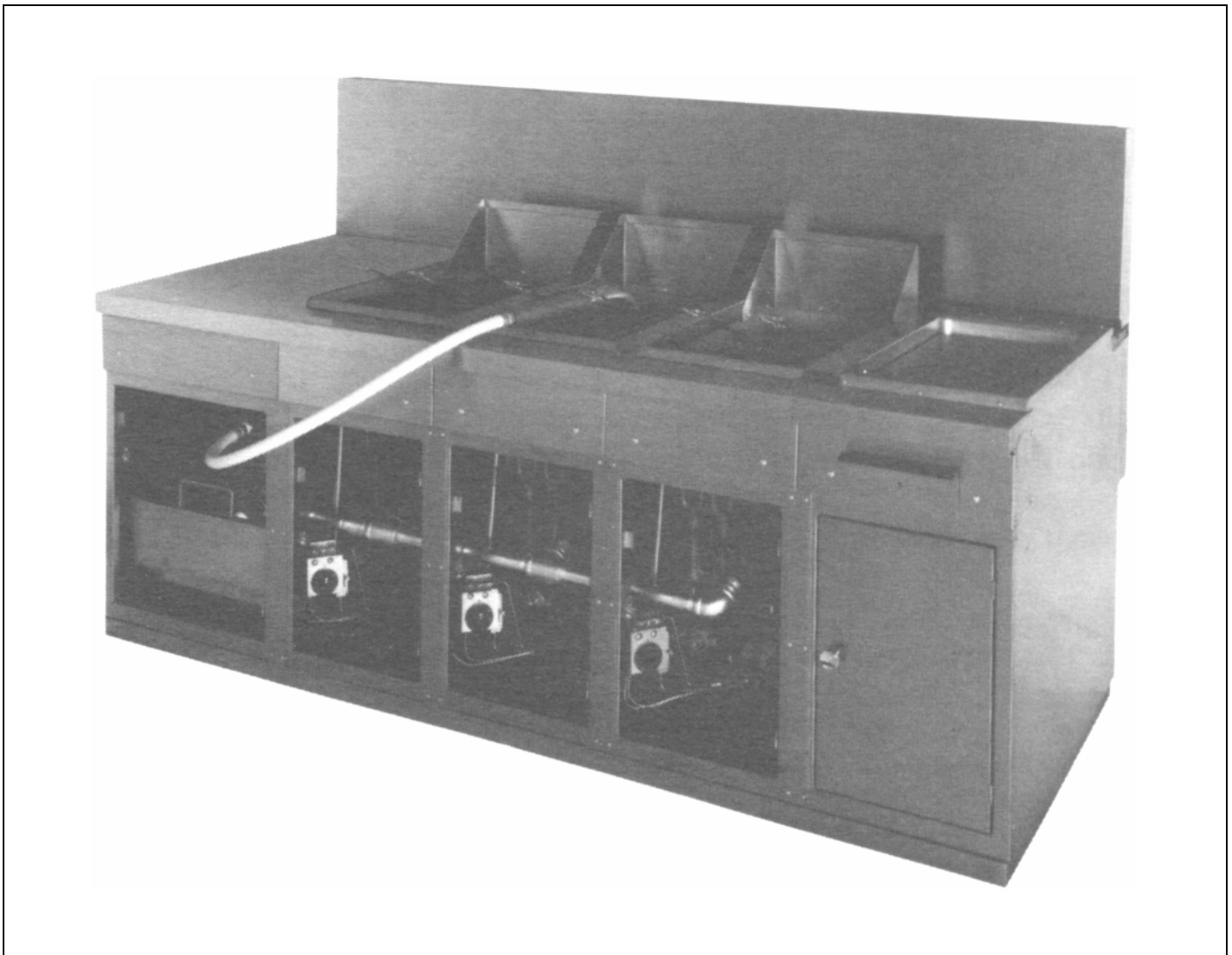
Model #: _____

Serial #: _____

Date Purchased: _____

Sectional Fryer Filter System

Model B24C-FF



⚠ WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.

1100 Old Honeycutt Road, Fuquay-Varina, NC 27526 USA • www.blodgettrange.com

SAFETY PRECAUTIONS

Before installing and operating this equipment, be sure everyone involved in its operation is fully trained and aware of precautions. Accidents and problems can be caused by failure to follow fundamental rules and precautions.

The following symbols, found throughout this manual, alert you to potentially dangerous conditions to the operator, service personnel, or to the equipment.



DANGER

This symbol warns of immediate hazards that will result in severe injury or death.



WARNING

This symbol refers to a potential hazard or unsafe practice that could result in injury or death.



CAUTION

This symbol refers to a potential hazard or unsafe practice that could result in injury, product damage, or property damage.



NOTICE

This symbol refers to information that needs special attention or must be fully understood, even though not dangerous.

 **WARNING**
FIRE HAZARD
FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of cooking appliances.

Keep area around cooking appliances free and clear of combustibles.

Purchaser of equipment must post in a prominent location detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.

 **WARNING**
BURN HAZARD

Contact with hot surfaces will cause severe burns. Always use caution when operating cooking appliances.

 **WARNING**
EXPLOSION AND ASPHYXIATION HAZARD

In the event a gas odor is detected, shut down equipment at the main gas shut-off valve and immediately call the emergency phone number of your gas supplier.

Improper ventilation can result in headaches, drowsiness, nausea, and could result in death. Do not obstruct the flow of combustion and ventilation air to and from cooking appliances.

 **WARNING**
ELECTRIC SHOCK HAZARD

For appliances that use electric power, disconnect the power to the appliance before cleaning. Do not remove panels that require tools to remove.

NOTICE

Blodgett Range appliances are intended for commercial use only. Not for household use.

Warranty will be void if service work is performed by other than a qualified technician, or if other than genuine Blodgett Range replacement parts are installed.

Give this Owner's Manual and important papers to the proper authority to retain for future reference.

INTRODUCTION

Congratulations! You have purchased one of the finest pieces of heavy-duty commercial cooking equipment on the market.

You will find that your new equipment, like all Blodgett Range equipment, has been designed and manufactured to meet the toughest standards in the industry. Each piece of Blodgett Range equipment is carefully engineered and designs are verified through laboratory tests and field installations. With proper care and field maintenance, you will experience years of reliable, trouble-free operation. For best results, read this manual carefully.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

This manual is for the Blodgett Range Sectional Fryer Filter System model B24C-FF.

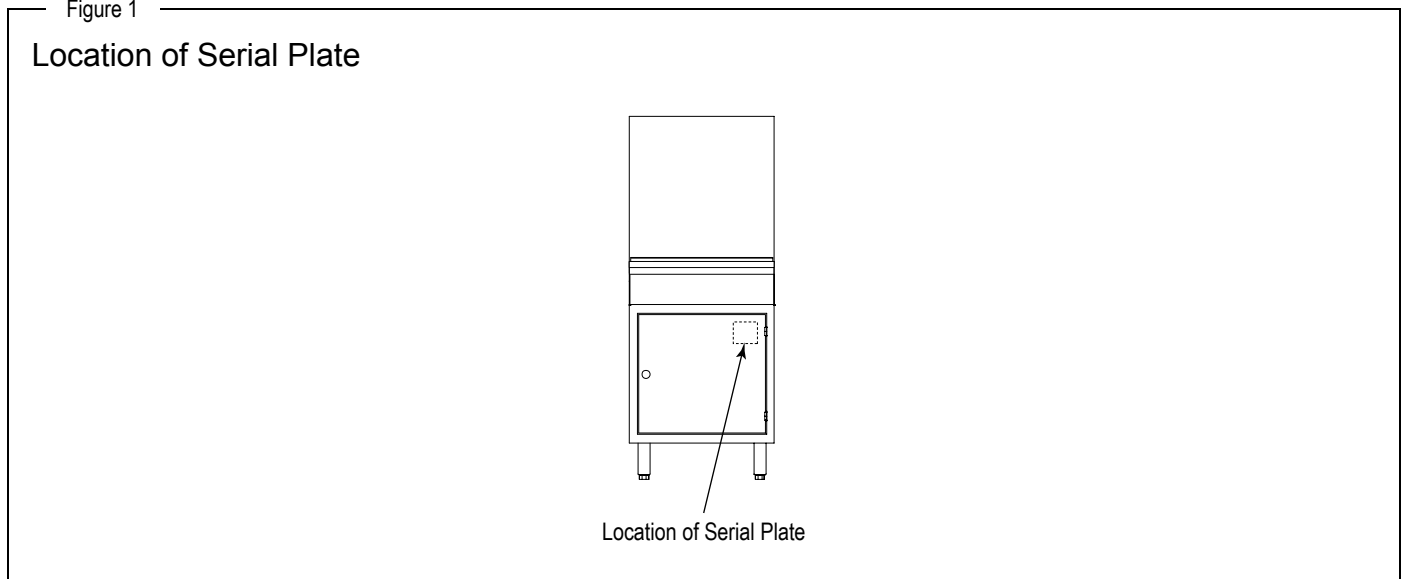
The serial plate is located inside the cabinet door (see Figure 1 below).

Read these instructions carefully before attempting installation. Installation and initial startup should be performed by a qualified installer. Unless the installation instructions for this product are followed by a qualified service technician (a person experienced in and knowledgeable with the installation of commercial gas and/or electric cooking equipment) then the terms and conditions on the Manufacturer's Limited Warranty will be rendered void and no warranty of any kind shall apply.

In the event you have questions concerning the installation, use, care, or service of the product, write to:

Blodgett Range
1100 Old Honeycutt Road
Fuquay-Varina, North Carolina 27526 USA

Figure 1



SPECIFICATIONS

NOTICE

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the “authority having jurisdiction” when it comes to installation requirements for equipment. Therefore, installations should comply with all local codes.

Blodgett Range reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, additions, or replacements for previously purchased equipment.

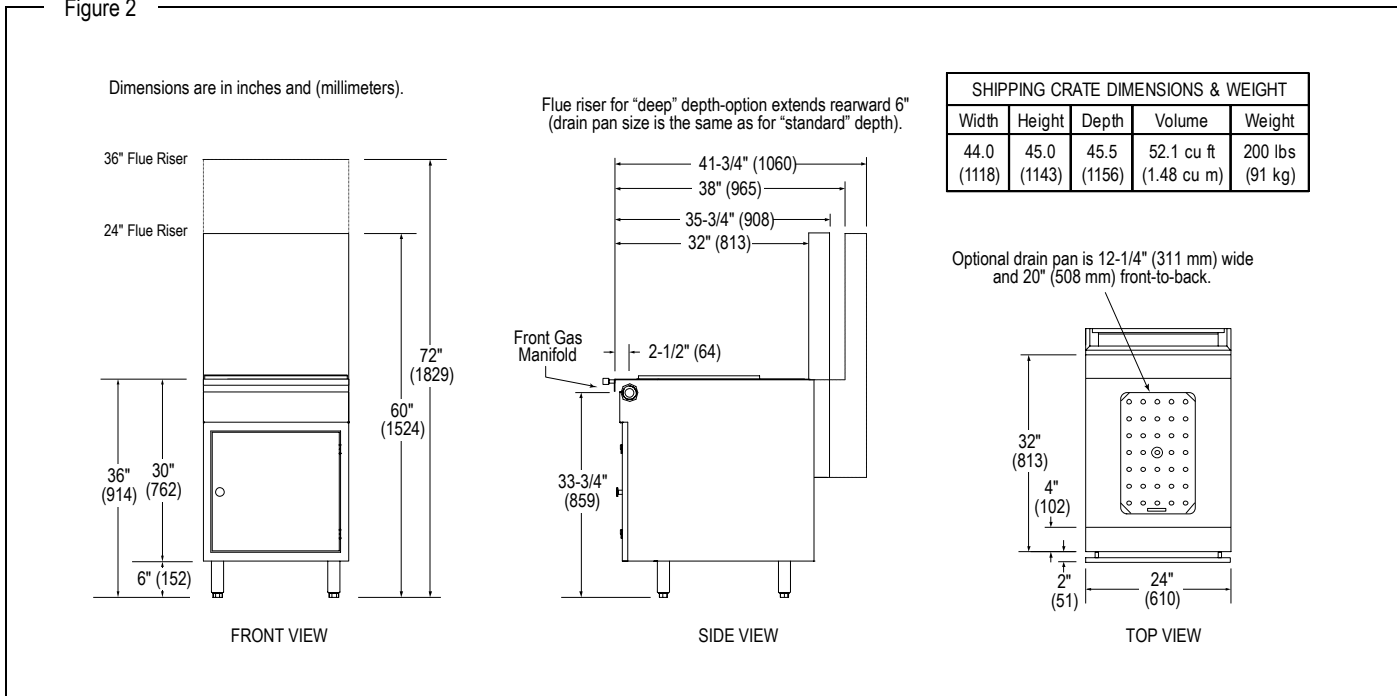
This product is intended for commercial use only, not for household use.

The installation must conform with local codes, or in the absence of local codes, with the *National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1*, or the *Propane Installation Code CAN/CGA-B149.2*, as applicable, including:

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

DIMENSIONS

Figure 2



CLEARANCES

Clearance must be provided in front of the cabinet for servicing and for operation. If the appliance is installed as part of a battery that has a continuous shared flue riser, follow the minimum clearance requirements for the flue riser of the adjoining section(s).

GAS SUPPLY

The Sectional Fryer Filter System does not use any gas, but it does have a 1-1/4" front gas manifold the couples to the adjacent sectional unit(s).

ELECTRICITY SUPPLY

The Sectional Fryer Filter System requires electric power (50Hz or 60Hz single-phase AC). 120V models draw a maximum of 6.5 amps, and have a 7-foot (2134 mm) power cord with a grounded plug. 230V models draw a maximum of 2.6 amps, and have a terminal block for connection to a single-phase 230V source.

The appliance, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

VENTILATION

WARNING

Improper ventilation can result in personal injury or death. Ventilation which fails to properly remove flue products can cause headaches, drowsiness, nausea, or could result in death.

All gas appliances must be installed in such a manner that the flow of combustion and ventilation air is not obstructed. Provisions for adequate air supply must be provided.

NOTICE

Proper ventilation is the owner's responsibility. Any problem due to improper ventilation will not be covered by the warranty.

Be sure to inspect and clean the ventilation system according to the ventilation equipment manufacturer's instructions.

The Sectional Fryer Filter System is electrically powered, and so does not require combustion air. However, the flue riser may contain exhaust gasses from adjoining appliances that share an optional continuous flue riser. Follow the ventilation requirements for the adjoining section(s).

OPERATION

**⚠ DANGER
EXPLOSION HAZARD**

In the event a gas odor is detected, shut down equipment at the main shut off valve. Immediately call the emergency phone number of your gas supplier.

**⚠ WARNING
BURN HAZARD**

CONTACT WITH HOT OIL WILL CAUSE SEVERE BURNS. ALWAYS USE CAUTION. OIL AT 200°F IS MORE DANGEROUS THAN BOILING WATER.

The fryer filter system is contained in a cabinet that is part of a battery that includes deep fryers (see Figure 3). The frypot-drains of the fryers are connected to a pipe that drains into a filter pan in the bottom of the filter cabinet. When the power switch of the filter system is turned on, a pump draws the drained oil through a filter on the bottom of the filter pan to remove breading and other impurities, and pumps the oil out of a discharge hose. The discharge hose can be positioned to return the filtered oil to a frypot, to pump it into a container for disposal, or to pump it into a container for storage while the frypot is cleaned.

Figure 3

Fryer Filter System Operation

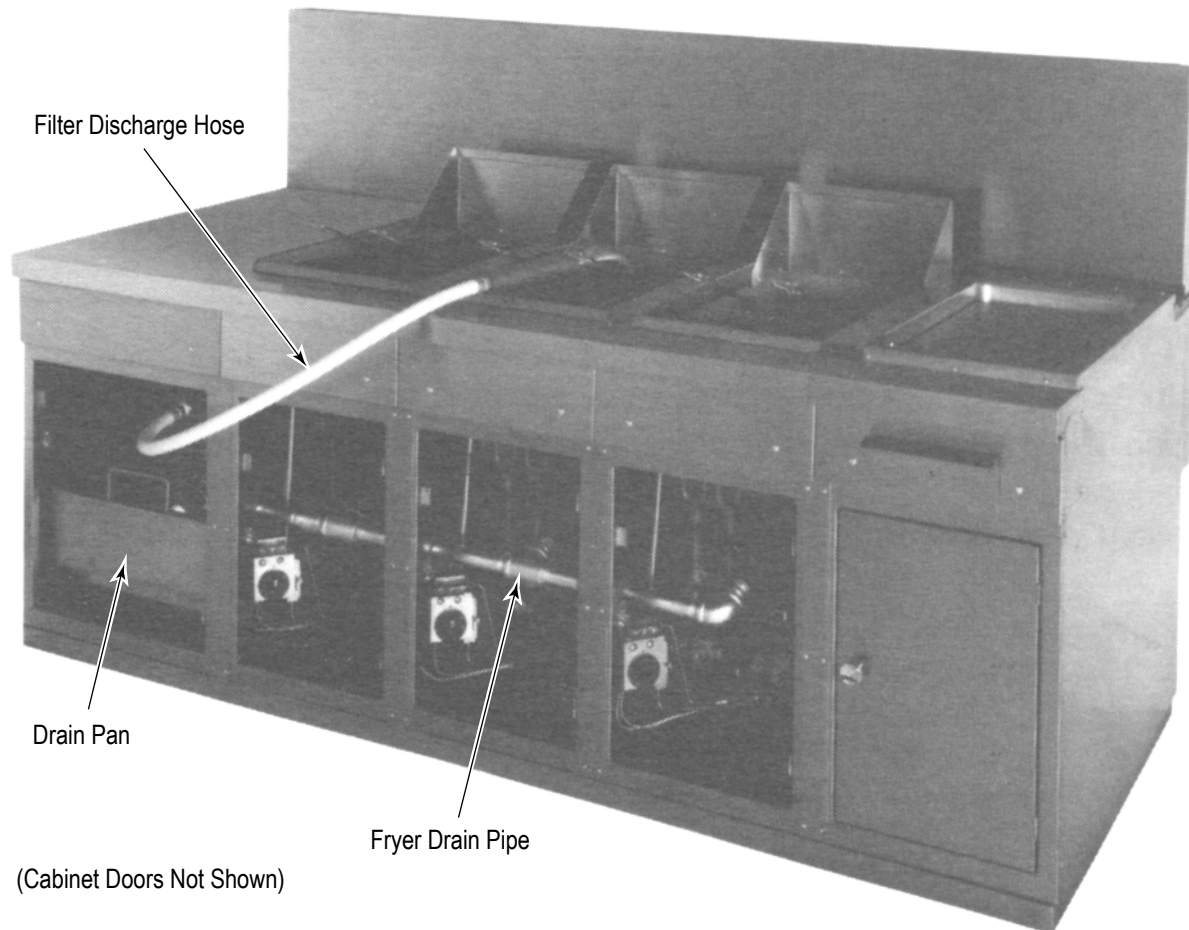
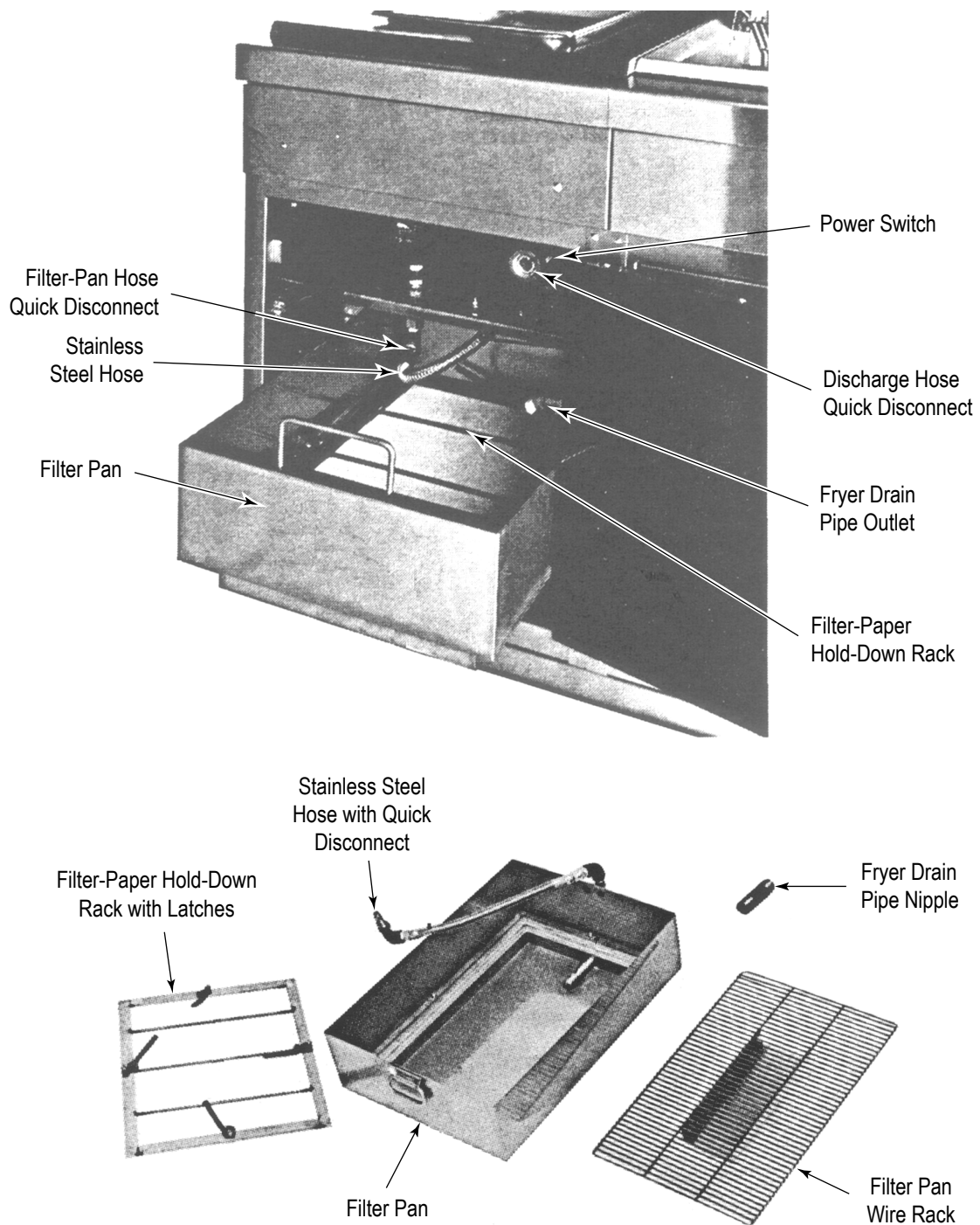


Figure 4

Fryer Filter System Components



FILTERING FRYER OIL

The oil of deep fryers should be filtered regularly to promote longer oil life.

1. Wear thermal oven mitts during this procedure to prevent burns from hot oil and metal surfaces of the fryer.
2. Make sure that two sheets of filter are properly positioned in the filter pan as described on page 10.
3. Set the thermostat of the fryer to the OFF position.

 **WARNING**

Failure to make sure that the thermostat is in the OFF position during the following procedure may result in equipment damage and/or personal injury.

4. Stir 8 ounces of Blodgett Range filter powder into the oil of the fryer. The filter powder helps extend oil life by removing impurities.
5. Allow the oil to cool for 3 minutes after adding the filter powder.
6. Slowly open the drain valve handle beneath the frypot. The drain is opened by turning the handle so that it is aligned with the drain outlet pipe. Use care when opening this valve to avoid being splashed by hot oil. If necessary, use a small diameter brush to ream-out the drain from inside the frypot to open any clogs which might develop as the oil drains
7. Connect the filter discharge hose to the quick disconnect fitting (see Figure 4). Always make sure that the hose coupling is securely mated to the quick disconnect fitting before turning on the pump.
8. Position the wand end of the filter discharge hose over the now empty frypot. Always grasp the filter discharge hose by the wooden sleeve near the wand end.
9. Place the filter's power switch in the ON position.
10. Leave the fryer's drain valve open to allow the filtered oil being pumped to the frypot to drain out the bottom through the drain valve. Use a large brush to "wash-down" the frypot with the hot oil as it circulates through the frypot. Use care to avoid being splashed and burned by the hot oil. Continue doing this for at least 2 minutes.
11. Close the fryer drain valve.
12. Allow all of the filtered oil to be pumped to the frypot. The oil will begin to bubble as the pumping is completed and air fills the filter discharge hose. Place the pump switch in the OFF position.
13. If necessary, add oil to the fryer to bring the oil level up to the proper level.
14. Adjust the fryer thermostat to the desired cooking temperature, and heat the oil until it reaches the proper cooking temperature.
15. Replace the filter paper (see page 10) daily, or more often, if necessary.

"BOIL-OUT" CLEANING OF FRYER

The fryer cleaning process known as a "boil-out" should be performed when necessary, and every time the fryer oil is replaced.

 **WARNING**

Perform the steps of this procedure as described to avoid possible equipment damage, violation of warranty provisions, or personal injury.

1. Wear thermal oven mitts during this procedure to protect your skin from burns due to splashing of hot liquids.
2. Make sure that two sheets of filter are properly positioned in the filter pan as described on page 10.
3. If the oil in the fryer is "cold" (that is, at room temperature), first heat the oil briefly so that it is liquid enough to be removed by the filter system. Turn the fryer thermostat to 150°F and heat the oil until the burners go out. Stir the oil well to make sure that it is fully dissolved. Stirring may cause the burners to come on again briefly. Wait for the burners go out again.
4. Place the fryer thermostat in the OFF position and wait two minutes.
5. Slowly open the drain valve handle beneath the frypot. The drain is opened by turning the handle so that it is aligned with the drain outlet pipe. Use care when opening this valve to avoid being splashed by hot oil. If necessary, use a small diameter brush to ream-out the drain from inside the frypot to open any clogs which might develop as the oil drains.
6. Connect the filter discharge hose to the quick disconnect fitting (see Figure 4). Always make sure that the hose coupling is securely mated to the quick disconnect fitting before turning on the pump.
7. Position the wand end of the filter discharge hose over the now empty frypot. Always grasp the filter discharge hose by the wooden sleeve near the wand end.
8. Place the filter's power switch in the ON position.

9. Leave the fryer's drain valve open to allow the filtered oil being pumped to the frypot to drain out the bottom through the drain valve. Use a large brush to "wash-down" the frypot with the hot oil as it circulates through the frypot. Use care to avoid being splashed and burned by the hot oil. Continue doing this for at least 2 minutes.
10. When all accumulated breading and crumbs have been washed from the bottom of the frypot, place the filter power switch in the OFF position and allow the oil to drain.
11. When all the oil has drained out of the frypot, close the frypot drain valve.

 **WARNING**

ALWAYS MAKE SURE THAT THE CONTAINERS THAT ARE USED IN THE NEXT STEP WILL SAFELY HOLD HOT OIL. Plastic is generally not safe as it may melt and break. Metal containers that do not leak are preferable to containers made of other materials. Failure to exercise this precaution may result in serious personal injury.

12. Position an appropriate container (or containers) to hold the fryer oil while the frypot is being cleaned. REMEMBER THAT YOU WILL BE REMOVING APPROXIMATELY 5 GALLONS OF OIL. Make sure that the container(s) that you have selected will hold all of the oil. The oil that you will remove weighs 45 to 65 pounds, and is still very hot. Placing the oil in two or more containers makes for a lighter load and decreases the possibility of injury by splashing.
13. Position the wand end of the filter discharge hose over a container that you have positioned to receive the oil from the filter. Always grasp the filter discharge hose by the wooden sleeve near the wand end.
14. Place the filter's power switch in the ON position to pump the oil out through the filter discharge hose.
15. When all the oil has been removed from the drain pan, place the filter's power switch in the OFF position.
16. Disconnect the filter discharge hose at the quick disconnect fitting. Hold both ends of the hose at the same height to avoid spilling oil that may be in the hose. Carefully drain the hose into the container that is holding the oil.
17. Clean the filter pan using the procedure on page 10, except do NOT put the drain pan back into the filter cabinet.
18. Make sure that the fryer's drain valve is closed.
19. Fill the frypot with water to the oil-level mark located on the back of the frypot interior.
20. Carefully add Blodgett Range Boil Out to the water following the directions on the container.
21. Set the fryer's thermostat to 200°F.

 **CAUTION**

DO NOT UNDER ANY CIRCUMSTANCES LEAVE THE FRYER UNATTENDED DURING THIS PROCEDURE AS THE HEAT MUST BE CAREFULLY MONITORED TO PREVENT THE FRYPOT FROM OVERFLOWING DUE TO BOILING. OVERFLOW OF THE FRYPOT MAY RESULT IN SERIOUS EQUIPMENT DAMAGE.

22. Allow the cleaning solution to heat for 20 minutes. Scrub the interior of the frypot with the large pot brush during this period to remove build-up.
23. Position a heat-resistant container (for example, a pail) beneath the drain-pipe outlet inside the filter cabinet. Slowly open the fryer's drain valve to allow the cleaning solution to drain into the container. Be careful not to over fill the container.
24. Close the fryer's drain valve.
25. Rinse the inside of the frypot with fresh water, then open the fryer's drain valve to drain the rinse water into the container in the filter cabinet.
26. Mop-out excess water from the frypot with a dry cloth.
27. Close the fryer's drain valve.
28. Disconnect the filter discharge hose, rinse it out, and put it away.
29. Place the filter pan in the filter cabinet and secure its hose connection with the quick disconnect fitting (push upward on the wooden ring while inserting the end of the hose).
30. Re-attach the drain-pipe nipple.
31. If the oil is to be reused, carefully pour it into the fryer's frypot. Otherwise, properly dispose of the oil and refill the fryer's frypot according to the procedure described in the fryer's manual. If necessary, add oil to the frypot to bring the oil level up to the proper level.

CLEANING & MAINTENANCE

 **WARNING**
BURN HAZARD

CONTACT WITH HOT OIL WILL CAUSE SEVERE BURNS. ALWAYS USE CAUTION. OIL AT 200°F IS MORE DANGEROUS THAN BOILING WATER.

Blodgett Range appliances are sturdily constructed of the best materials and are designed to provide durable service when treated with ordinary care. To expect the best performance, your equipment must be maintained in good condition and cleaned daily. Naturally, the periods for this care and cleaning depend on the amount and degree of usage.

Following cleaning procedures will enhance long life for your equipment. Climatic conditions (such as salt air) may require more thorough and frequent cleaning or the life of the equipment could be adversely affected.

Keep exposed, cleanable areas of the filter system clean at all times. In most situations, one layer of filter paper is replaced each day, while the filter pan is cleaned when the connected fryers are cleaned. Figure 4 on page 7 shows the filter-pan components mentioned in the following cleaning procedures.

DAILY REPLACEMENT OF FILTER PAPER

Two sheets of filter paper are used in the filter pan. During normal operation, the top sheet is discarded on a daily basis. The bottom sheet is then placed on top of a new sheet of filter paper. Both sheets should be changed following a “boil-out” cleaning the connected fryers.

The following procedure for replacement of filter paper on a daily basis:

1. Check that the filter pan does not contain oil, and that the power switch is in the OFF position.
2. Check that the drain valves of all connected fryers are in the closed position.
3. If necessary, allow the filter pan to cool.
4. Remove the drain-pipe nipple from the end of the drain-pipe outlet. (The drain-pipe nipple minimizes the splashing of hot oil when a frypot is drained into the filter pan.)
5. Disconnect the drain pan's stainless steel hose from the quick-disconnect fitting by pushing upward on the wooden ring of the quick-disconnect and exerting downward pressure on the connector at the end of the hose.
6. Pull the filter pan forward and out of the filter system cabinet.
7. Remove accumulated breading and residue from the surface of the filter paper with a metal crumb shovel. Remove residue from the small ledge which surrounds the filter-paper hold-down frame.
8. Release the four latches that secure the filter-paper hold-down frame, and remove the hold-down frame from the filter pan.
9. Beginning at one end of the filter pan, carefully roll-up the top-sheet of filter paper and discard it.
10. Lift the edge of the bottom-sheet of filter paper and slip a clean sheet of filter paper beneath it.
11. Place the filter-paper hold-down rack on top of the filter paper and secure it with the four latches.
12. Place the filter pan in the filter cabinet and secure its hose connection with the quick disconnect fitting (push upward on the wooden ring while inserting the end of the hose).
13. Re-attach the drain-pipe nipple.

CLEANING THE FILTER PAN

The filter pan should be thoroughly cleaned as needed. Use only Blodgett Range Cleanser or a cleanser such as Ajax or Comet to clean the interior surfaces and components of the filter pan. LIQUID DISHWASHING DETERGENTS MAY LEAVE RESIDUES WHICH REDUCE OIL LIFE. The cleaning procedure is as follows:

1. Check that the filter pan does not contain oil, and that the power switch is in the OFF position.
2. Check that the drain valves of all connected fryers are in the closed position.

3. If necessary, allow the filter pan to cool.
4. Remove the drain-pipe nipple from the end of the drain-pipe outlet. (The drain-pipe nipple minimizes the splashing of hot oil when a frypot is drained into the filter pan.)
5. Disconnect the drain pan's stainless steel hose from the quick-disconnect fitting by pushing upward on the wooden ring of the quick-disconnect and exerting downward pressure on the connector at the end of the hose.
6. Pull the filter pan forward and out of the filter system cabinet.
7. Release the four latches that secure the filter-paper hold-down frame. Remove the hold-down frame from the filter pan and place it in a sink for cleaning
8. Remove and discard both sheets of filter paper.
9. Remove the wire rack beneath the filter paper and placed it in a sink for cleaning.
10. Drain any remaining oil from the bottom of the filter pan into a proper waste receptacle. You must lift and tilt the filter pan to accomplish this. The filter pan is somewhat heavy, so you may need assistance.
11. Clean the interior of the filter pan with one of the recommended cleaners. Clean beneath the oil pick-up tube located in the bottom rear of the filter pan with a knife blade or other similar thin, flat instrument. Rinse the pan interior and mop out excess water with a dry cloth or paper toweling.
12. Clean, rinse, and dry the wire rack and filter-paper hold-down frame that you placed in the sink earlier.
13. Place the wire rack in the bottom of the drain pan.
14. Place two layers of new filter paper on top of the wire frame.
15. Place the filter-paper hold-down rack on top of the filter paper and secure it with the four latches.
16. Place the filter pan in the filter cabinet and secure its hose connection with the quick disconnect fitting (push upward on the wooden ring while inserting the end of the hose).
17. Re-attach the drain-pipe nipple.

CLEANING STAINLESS-STEEL SURFACES

To remove normal dirt, grease and product residue from stainless steel surfaces that operate at LOW temperature, use ordinary soap and water (with or without detergent) applied with a sponge or cloth. Dry thoroughly with a clean cloth.

To remove BAKED-ON grease and food splatter, or condensed vapors; apply cleanser to a damp cloth or sponge and rub cleanser on the metal in the direction of the polishing lines on the metal. Rubbing cleanser, as gently as possible, in the direction of the polished lines will not mar the finish of the stainless steel. NEVER RUB WITH A CIRCULAR MOTION. Soil and burnt deposits which do not respond to the above procedure can usually be removed by rubbing the surface with SCOTCH-BRITE scouring pads or STAINLESS scouring pads. DO NOT USE ORDINARY STEEL WOOL as any particles left on the surface will rust and further spoil the appearance of the finish. NEVER USE A WIRE BRUSH, STEEL SCOURING PADS (EXCEPT STAINLESS), SCRAPER, FILE OR OTHER STEEL TOOLS. Surfaces which are marred collect dirt more rapidly and become more difficult to clean. Marring also increases the possibility of corrosive attack. Refinishing may then be required.

"Heat tint" is darkened areas that sometimes appear on stainless steel surfaces where the area has been subjected to excessive heat. These darkened areas are caused by thickening of the protective surface of the stainless steel and are not harmful. Heat tint can normally be removed by the foregoing, but tint which does not respond to this procedure calls for a vigorous scouring in the direction of the polish lines using SCOTCH-BRITE scouring pads or a STAINLESS scouring pad in combination with a powered cleanser. Heat tint may be lessened by reducing heat to equipment during slack periods.

BLACK BAKED-ENAMEL SURFACES

Allow appliance to cool somewhat after use and wash black baked-enamel surfaces with a hot, mild detergent or soap solution. In particular, clean off all grease deposits. Dry thoroughly with a dry cloth.

INSTALLATION

NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void.

Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the “authority having jurisdiction” when it comes to installation requirements for equipment. Therefore, installations should comply with all local codes.

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1, Natural Gas Installation Code, CAN/CGA-B149.1, or the Propane Installation Code CAN/CGA-B149.2, as applicable, including:

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

STEP 1: UNPACKING

IMMEDIATELY INSPECT FOR SHIPPING DAMAGE

All containers should be examined for damage before and during unloading. The freight carrier has assumed responsibility for its safe transit and delivery. If damaged equipment is received, either apparent or concealed, a claim must be made with the delivering carrier.

Apparent damage or loss must be noted on the freight bill at the time of delivery. The freight bill must then be signed by the carrier representative (Driver). If the bill is not signed, the carrier may refuse the claim. The carrier can supply the necessary forms.

A request for inspection must be made to the carrier within 15 days if there is concealed damage or loss that is not apparent until after the equipment is uncrated. The carrier should arrange an inspection. Be certain to hold all contents plus all packing material.

1. Cut the banding straps and remove the corrugated cardboard surrounding the Sectional Fryer Filter System. Do not remove any of the attached tags or labels until the appliance is installed and working properly.
2. Cut the banding strap holding the appliance to the wooden skid.
3. If the appliance is to be installed on 6" legs, go to Step 2a.
If the appliance is to be installed on 6" casters, go to Step 2b.
If the appliance is to be installed on a caster frame, go to Step 3.

STEP 2A: ATTACH LEGS

A set of four legs is packed with units ordered with legs. (For units ordered with casters, go to Step 2b.)

A threaded leg pad is fastened to the base frame at each corner. Each leg has a corresponding mating thread. The legs can be adjusted to overcome a slightly uneven floor.

1. Raise the appliance sufficiently to allow the legs to be attached. For safety, “shore up” and support the appliance with an adequate blocking arrangement strong enough to support the load.
2. Screw the legs into the holes in the centers of the leg pads.
3. Lower the appliance gently onto a level surface. Never drop or allow the appliance to fall.
4. Go on to Installation Step 3.

STEP 2B: ATTACH CASTERS

NOTICE

For an appliance equipped with casters, (1) the installation shall be made with a connector that complies with the *Standard for Connectors for Movable Gas Appliances, ANSI Z21.69* or *Connectors for Moveable Gas Appliances, CAN/CGA-6.16*, and a quick-disconnect device that complies with the *Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41*, or *Quick Disconnect Devices for Use with Gas Fuel, CAN1-6.9*, (2) adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement and (3) the restraining means should be attached to a frame member on the back of the unit.

A set of four casters is packed with appliances ordered with casters (instead of legs).

A threaded leg pad is fastened to the base frame at each corner. Each caster has a corresponding mating thread. The casters can be adjusted to overcome a slightly uneven floor. Casters are provided with a Zerk fitting for proper lubrication when required.

1. Raise the appliance sufficiently to allow the casters to be attached. For safety, “shore up” and support the appliance with an adequate blocking arrangement strong enough to support the load.
2. Screw the casters into the holes in the centers of the leg pads. Install the casters that have a locking brake under the front of the appliance.
3. Lower the appliance gently onto a level surface. Never drop or allow the appliance to fall.

NOTICE

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

The restraining means should be attached to a frame member on the back of the unit.

STEP 3: CONNECT TO ADJOINING FRYER SECTIONS

Follow the battery connection procedure described in the manual(s) for the adjoining section(s) of the battery.

Custom assembly instructions for the internal piping of the oil drain piping from the adjoining fryer(s) to the Sectional Fryer Filter System cabinet will be furnished with each individual battery.

CAUTION

ALL PIPE JOINTS AND CONNECTIONS MUST BE TESTED THOROUGHLY FOR GAS LEAKS. USE ONLY SOAPY WATER FOR TESTING ON ALL GASES. NEVER USE AN OPEN FLAME TO CHECK FOR GAS LEAKS. ALL CONNECTIONS MUST BE CHECKED FOR LEAKS AFTER THE APPLIANCE HAS BEEN PUT INTO OPERATION. TEST PRESSURE SHOULD NOT EXCEED 14" W.C.

STEP 4: CONNECT ELECTRICITY

Be sure that the input voltage and phase match the requirements shown on the serial plate.

Appliances ordered with a **115V, 60Hz, single-phase** electrical rating are factory-supplied with a three-wire cord with a three-prong plug that fits any standard three-prong grounded receptacle. Plug the cord into a grounded outlet able to supply at least 6.2 amperes.

Appliances ordered with a **230V, 60Hz, single-phase** electrical rating are factory-equipped with a terminal block. Connect the appliance to a power source able to supply at least 2.6 amperes.

STEP 5: CHECK THE INSTALLATION

1. Check that all screws and bolts are tightened.
2. Check that the gas connection has been made correctly.
3. Check that the electrical connection has been made correctly, and verify that the electrical characteristics of the electric power source match the appliance.

4. Check that the filter cabinet is level.
5. Check that the internal oil drain piping is correctly connected and drains into the drain pan in the filter cabinet.
6. Check that the appropriate minimum clearances are satisfied (see page 4).
7. Check that there is sufficient clearance to pull-out the oil drain pan.
8. Check that adequate ventilation (fresh air supply and hood exhaust) is available to the room in which the appliance will operate.
9. Wipe clean all surfaces.

STEP 6: CHECK OPERATION

1. Check that the pump operates when the power switch is turned on.
2. If possible, perform a “boil out” procedure on all the connected fryers (see page 8) to verify correct operation of the filter system.
3. Wipe clean all surfaces.
4. Unless the appliance is to be placed in service immediately, shut off the electricity supply and the gas supply.
5. Make sure that a copy of this manual will be available to the people who will operate and maintain the filter system.

SERVICE

WARNING

ADJUSTMENTS AND SERVICE WORK MAY BE PERFORMED ONLY BY A QUALIFIED TECHNICIAN WHO IS EXPERIENCED IN, AND KNOWLEDGEABLE WITH, THE OPERATION OF COMMERCIAL COOKING EQUIPMENT. TO ASSURE YOUR CONFIDENCE, CONTACT YOUR AUTHORIZED SERVICE AGENCY FOR RELIABLE SERVICE, DEPENDABLE ADVICE OR OTHER ASSISTANCE, AND FOR GENUINE FACTORY PARTS.

NOTICE

INSTALLATION OF OTHER THAN GENUINE BLODGETT RANGE PARTS WILL VOID THE WARRANTY ON THIS EQUIPMENT.

The serial plate is located inside the cabinet door (see Figure 1 on page 3).

PUMP MOTOR DOES NOT OPERATE

If the pump motor does not operate, check the following:

1. Check that the electric power source has power.
2. Disconnect the power and use a multimeter to verify that the power switch is functioning properly. If it is not, replace the power switch.
3. If the power switch is functioning properly, reconnect the power and place the power switch in the ON position. Then check the voltage at the pump motor. If the pump motor is not receiving the correct voltage, check the wiring. If the pump motor is receiving the correct voltage, but still does not run, replace the pump motor.

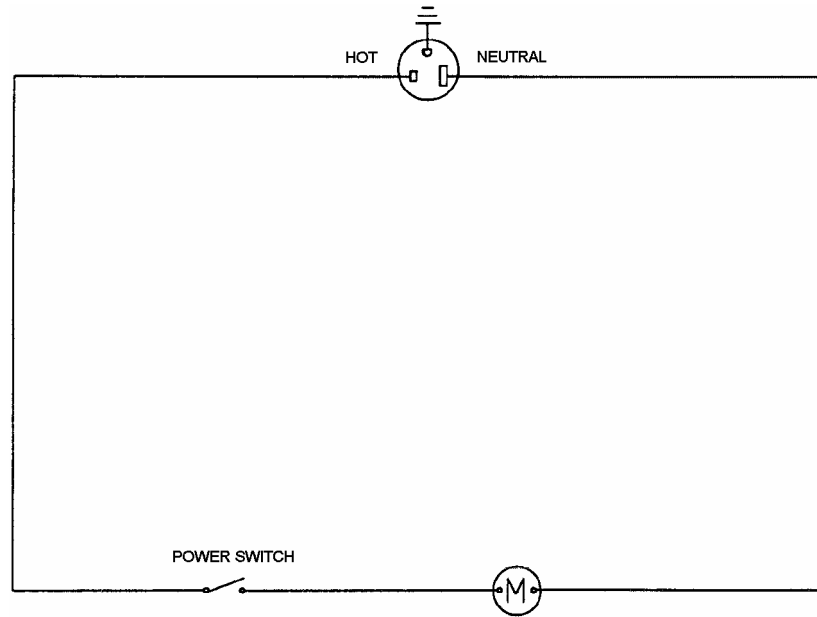
FILTER SYSTEM PUMPS SLOWLY

If the pump operates, but the filter system pumps slowly, check the following:

1. Check that the filter paper on the bottom of the drain pan is not clogged or torn.
2. Check that the filter-paper hold-down frame in the drain pan is latched on all four sides.
3. Check that the stainless steel flexible hose that connects the drain pan to the pump plumbing is not crimped or collapsed. If necessary, replace the hose.
4. Check that the quick-disconnect fittings securely lock onto the ends of the hose. If the end of the hose will not lock into the corresponding quick-disconnect, remove and replace the quick-disconnect fitting.
5. Disconnect the pump from the filter lines and check that there are no obstructions in the plumbing leading to and from the pump.
6. If no obstructions exist in the plumbing leading to and from the pump, remove and replace the filter pump assembly.

Figure 5

Wiring Diagram



PARTS

Replacement parts (including parts not listed in this manual) may be ordered either through a Blodgett Range Authorized Parts Distributor or a Blodgett Range Authorized Service Agency.

When ordering parts, please supply the Model Number, Serial Number, Part Number, and Part Description.

The following table lists serviceable parts. (See Figure 4 on page 7 for identification of individual parts). For parts not listed, contact a Blodgett Range Authorized Parts Distributor or a Blodgett Range Authorized Service Agency.

Parts List	
Part Number	Description
1173416	FILTER PAPER (100 SHEETS PER BOX)
1173417	FRYER BOIL OUT
1173418	FILTER POWDER (25 LB. BAG)
1174288	FILTER HOLD DOWN RACK WITH LATCHES
1174289	FILTER PAN
1174290	PUMP
1174291	FILTER PAN DRAIN RACK
1174292	OIL RETURN WAND
1174293	OIL QUICK DISCONNECT
1174294	18" STAINLESS STEEL FLEXIBLE HOSE

SECTIONAL FRYER FILTER SYSTEM

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SECTIONAL FRYER FILTER SYSTEM

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SECTIONAL FRYER FILTER SYSTEM



Commercial Food Equipment Service Association



A product with the Blodgett Range name incorporates the best in durability and low maintenance. We all recognize, however, that replacement parts and occasional professional service may be necessary to extend the useful life of this appliance. When service is needed, contact a Blodgett Range Authorized Service Agency, or your dealer. To avoid confusion, always refer to the model number, serial number, and type of your appliance.



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